

FUNNEL-CAKE FRYERS



Engineered to keep up with demand.

Instant recovery and consistent temperature.
Always ready, fries as fast as you can pour and turn.



Gas Powered

LP gas for "portable" units,
natural gas for permanent installations

goes where electricity is unavailable

Easy cleaning
all stainless tank & finish
2 safety devices.

3 COUNTER or FLOOR MODELS AVAILABLE

23" wide models fry 4 – 9" cakes at a time

32" wide models fry 6 – 9" cakes at a time

41" wide models fry 8 – 9" cakes at a time

Optional accessories include: mobile carts, cake rings, fry tank lid, side drain board, drip screen, crumb-screen scoop, gas hoses and propane tank regulators

Distributed by:



Est. 1838 • Commercial Cooking Equipment

COMSTOCK-CASTLE - Quincy, IL

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